

CRITICAL FOOD TEMPERATURES

Minimum Cooking Temperatures

Poultry, Reheated Foods, Stuffed Foods (165° F) →

Ground Beef, Pork, Game & Comminuted Meats (155° F) →

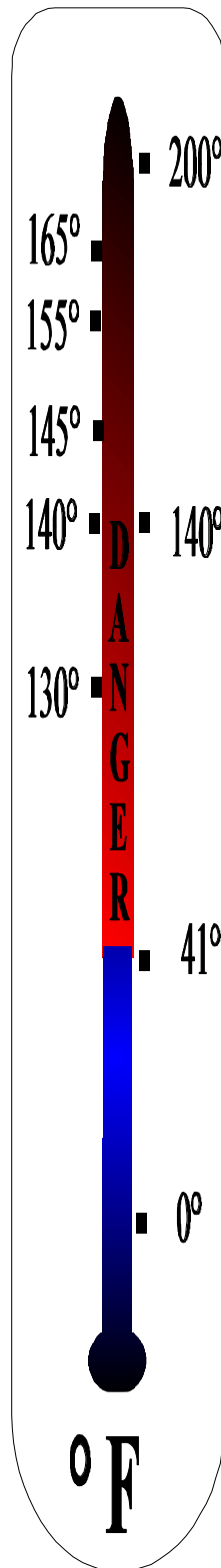
Eggs and Fish (145° F) →

Cooked Fruits & Vegetables & Other Potentially Hazardous Foods (140° F) →

Rare Roast Beef (130° F) →



Colorado Department
of Public Health
and Environment



Food Storage Temperatures

Hot Hold Foods at
140° F or Above

Foods Held
Between 41° F and
140° F May Cause
Foodborne Illness

Cold Hold Foods at
41° F or Below